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INDUSTRIAL NUTRITION SERVICE



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U. S. DEPARTMENT OF AGRICULTURE

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WAR FOOD ADMINISTRATION

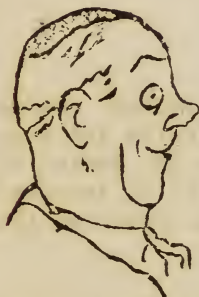
Office of Supply
Midwest Region, 5 South Wabash Avenue, Chicago 3, Illinois

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MEAT AND SUGAR SUPPLIES LOWER



Workers in many industrial plants are concerned about the decrease in meat supplies, particularly in the better quality cuts.

The reason for the smaller supply of meat available for civilian use, including the amount available for serving in cafeterias in war plants, is due to a drop in the production of meat, particularly to the smaller number of hogs

coming to market, and to increased military demands.

The meat allocation to civilians in March is five to six percent below February, and 13 to 15 percent under January. This means less than two pounds per person per week on the average.

Point values of meat were changed March 4 by OPA to conform with the current meat situation. Point values were placed on variety meats that were formerly sold point free, and point values were raised on staple items like hamburger, bacon and chuck roasts.



"The increases in point values of low-point beef cuts and cuts of other species, are designed to even out beef distribution and at the same time to limit consumption of all meat to the lowered civilian supply," according to OPA Administrator Chester Bowles. "The smaller supply of meats for civilians...which was forecast by government officials a short time ago, is now becoming a reality," he added.

"From now until the first of April, our men in the armed services will get more than one out of every four pounds of meat produced," according to E. O. Pollock, Midwest regional director for the Office of Supply, War Food Administration, who

holds out no hope for much improvement in the civilian supply of meat before late summer or early fall. He points out that war service agencies now take approximately 60 percent of the three top grades of beef, 70 percent of the utility and 80 percent of the canner and cutter grades produced under federal inspection. In addition, military requirements for pork take a little more than 50 percent of all the pork produced in federally inspected packing plants.

What applies to meat also applies to sugar. "Sugar supplies are feeling the pinch of a long war," according to FA and OPA authorities. Home canners last year used 300,000 tons more sugar than was intended for that purpose. This drew heavily on sugar stocks, and tightening of sugar rationing has become necessary.



Sugar stocks for this time of the year are the lowest since the war began. Cuban production is lower, and the military needs for ships that might otherwise be used to bring more supplies to the U. S. have increased with the war pressure on all battle fronts. Added to these factors is the shortage of manpower and machinery in sugar refineries. It all adds up to shorter supplies, and the need for closer rationing.

GROW A VICTORY GARDEN IN 1945

Because of heavy military requirements, plus strong civilian demand arising from larger wartime incomes, the supply of commercially canned fruits and vegetables available to civilians is now less than at any time so far during the war. Civilian supplies of canned fruit in 1945 are expected to be down one-half, canned vegetables down one-third, from the volume available from the 1941 peak year.

Home canners accounted for nearly half of the total civilian supply of canned vegetables and two-thirds of the canned fruits in 1944. The challenge to home canners and to victory gardeners is to more than match their efforts of last year with production this year that is greater than ever.



The time to start planning for the victory garden is now. Incidentally, victory gardens quite often figure in the plans of industrial cafeterias, where land is available.

At General Foods Post Products plant in Battle Creek, Michigan, vegetables from the plant's victory gardens are served in the company's cafeteria daily in season and the surplus is canned by the cafeteria for use in the fall and winter months.

Post Products victory gardens were formerly flower beds. Both the grounds keeper and the cafeteria dietitian-manager agreed that the flower beds would be more valuable and more patriotic as sources of additional food supplies for the duration of the war than they would be as flower gardens. So the change was made, and Post Products' employees are benefiting both financially and nutritionally from larger servings of colorful, fresh, home-grown vegetables.

INDUSTRIAL FEEDING AND PUBLIC HEALTH

How many of your inplant feeding personnel know or understand just how food should be handled in a mass feeding operation, that is, safe from a worker's health standpoint? Chances are that the percentage is rather low.

From an economic standpoint the influx of new food handling personnel presents a constant problem regarding cafeteria efficiency, but there is another factor just as important and that is the maintenance of an uninterrupted production schedule. The people who feed your plant personnel can directly affect your entire operation.

Careless food handling practices have in many cases caused a considerable loss in man hours due to outbreaks of food infections. Such instances are usually not caused intentionally, but primarily by mishandling of foods because the food handling personnel did not understand just what could happen to the safety of food under certain conditions. This is the reason for the food handlers schools.

The food handlers schools as presented at the present time by the U. S. Public Health Service, are designed primarily to demonstrate to food handling personnel why it is important to observe certain precautions in preparing and handling food and equipment. Six subjects, bacteriology, communicable disease, rats, and flies, sanitization or dishwashing procedure, food infections and personal hygiene are discussed at the school. Liberal use is made of slides and movies to supplement the talks.

The subjects presented are in a condensed form so that the time necessary to cover the material will not disrupt feeding operations. The four hours needed to present the complete course are usually divided into two sessions of two hours each.

This type of inservice training is available, free of charge, to any organization connected with the war effort. In some localities, the local health department, or the state health department.

- C O P Y -

SERVEL, INC. Evansville 20, Indiana

November 21, 1944

Dr. Robert S. Goodhart
Chief, Industrial Feeding Programs Division
Civilian Food Requirements Branch
War Food Administration
Office of Distribution
Washington 25, D. C.

Dear Dr. Goodhart:

The October record of Servel employee absences established a new low record of 2.6%. It is important to note that the absenteeism covers all causes.

The number of absences from common illnesses has been reduced to a negligible and very satisfactory percentage. Much of this good record is due to the effectiveness of the continued promotion of our Industrial Nutrition Program.

I thought you would be interested in having this report.

Very truly yours,

(SIGNED)

R. J. Canniff
Advertising and
Sales Promotion Manager

RJC Y

has the personnel and equipment to conduct the school. If this function is not available locally, the services of personnel and equipment of the U. S. Public Health Service can be obtained by writing to Sanitary Engineer Director L. M. Fisher, U. S. Public Health Service, 852 U. S. Custom House, Chicago 7, Illinois, or the War Food Administration, Industrial Feeding Section, 5 South Wabash Avenue, Chicago 3, Illinois.

LEFT-OVER FOOD PROBLEM ELIMINATED

The left-over food problem and handling of money on mobile units, are eliminated by a unique system devised and used by the International Shoe Company at St. Louis, Missouri.

Envelopes, with the menu and prices listed on them, are distributed daily to the various departments in the plant. The worker may order a meal from the food truck by checking the items he desires and placing the proper amount of money in the envelope, which he marks with his name. Each department collects its own envelopes and sends them to the cafeteria for checking. Only enough food is sent out on the truck to fill the orders which are placed in the morning.

ONIONS AND CABBAGE PLENTIFUL

In these days of shortages of so many favorite foods it is good to know that there are plentiful supplies of onions and cabbage. Onions are particularly valuable because they help so much to make other foods flavorful and cabbage is a nutritious food in itself.

Onion stocks on hand January 1 this year totaled 10,859,000 sacks of 50 pounds each--almost twice the 5,738,000 sacks on hand on the same date last year. The southern states are harvesting one of the largest crops of cabbage in their history. Prices on both of these food items are attractive.

HERE'S A TIP TO HOUSE ORGAN EDITORS

Four columns of space in the February issue of "The Messenger," lively and enterprising house organ of the Johnson & Johnson Surgical Dressings plant in Chicago, were devoted to nutrition and tips to workers on better food selection for increased health and efficiency.

A score card designed to help workers select Basic Seven Foods for completely balanced meals each day was featured. It is a self-rating score card that pictures each group of foods, and names the foods in each group. It has check spaces after each group for meal by meal and day by day ratings for a week.

The Johnson & Johnson plant is one of three Chicago industrial plants which are conducting an experimental survey of employee food habits and the effect of an in-plant nutrition education program in cooperation with WFA industrial feeding specialists.

Copies of this score card may be obtained from the industrial feeding section of WFA's Midwest Office of Supply, 5 South Wabash Avenue, Chicago 3, Illinois.